

ARABICA

25TH ANNIVERSARY CHEF'S SELECTION FOR THE WHOLE TABLE

Seasonal favorites celebrating the bold,
sun-drenched flavours of the Eastern Mediterranean

LET US TAKE CARE OF THINGS
£52 PP MIN 2 PEOPLE

PITA & PICKLES G

BABA GHANOUSH PB S

Smoked aubergine, tahini, pomegranate seeds

MUHAMMARA PB N

Roasted red peppers, harissa, walnuts, pomegranate molasses

LABNEH WITH RED CABBAGE & DUKKAH D

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HALLOUMI WITH BLACK HONEY D S

Toasted sesame seeds, pul biber, mint

GOLDEN CRISPY SQUID G S

Spiced semolina crumbed squid with red pepper tarator

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CHICKEN & PISTACHIO SHISH D N

Grilled marinated chicken thighs, pistachio crumb, charred lemon

LAMB ADANA KOFTE G D

Smoked atom butter, hummus, pickled chilli salad

BERBERE SPICED SPROUTS PB S

Tahini, pickled golden raisins

TABBOULEH PB G N

Fresh herb salad, cracked wheat, olive oil, citrus, hazelnuts

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ADD FESTIVE BAKLAVA BITE | 4.5 G D N

Warm mincemeat baklava with caramelised walnuts, marscarpone cream



SIGNED ARABICA COOKBOOK | 28

SMALL PLATES. BIG CONNECTIONS

A journey through the flavour of the Eastern Mediterranean

PB PLANT-BASED **G** CONTAINS GLUTEN **D** CONTAINS DAIRY **E** CONTAINS EGG **N** CONTAINS NUTS **S** CONTAINS SESAME

Please always inform your server of any allergies or intolerances before placing your order. We cannot guarantee the total absence of allergens. A discretionary optional service charge of 13.5% will be added to your bill. All the money is shared between the team that looked after you today.